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MAY REPAIR BENZINE CARS

R. M. Baker, whose matrimonial and financial experiences in Honolulu have connected up with some peculiar financial transactions which occurred in San Francisco just before he left there on the Alameda less than a month ago, plans to remain in Honolulu and grow up with the country. He informed an acquaintance yesterday that he would probably find employment with George Wells, the veteran garage owner.

The check which Mr. Harris endorsed for Baker on Wednesday for \$100, which was the hundred Baker paid over to the Young Hotel to meet his obligation there and the transaction for which he was arrested, was paid for Wednesday night. Mr. Baker was visited by a couple of gentlemen who discussed his affairs and it was represented to Mr. Baker then and there that before assistance was given him that he had better redeem the Harris check. Mr. Baker said he had \$100 but was disinclined to pay over the amount. He did, however, and the Harris check was taken up.

It is said that Mr. Baker has established his identity as a son of C. W. Baker of Chicago, connected with the Union Stock Yards Company, but that he and his father have not been on speaking terms for some years. He is reported to be an expert chauffeur. He and his wife, formerly Mrs. Eva Wallace of San Francisco, are stopping at the Seaside.

The San Francisco files which arrived yesterday on the Alameda give more stories of financial transactions which Mr. Baker figured in as a principal. That portion of the news which tells of money loaned by J. J. Sullivan of the San Francisco firm of Cahn, Nichols Company, is denied by Mr. Sullivan, who is a guest at the Young. Mr. Sullivan says that Baker asked him, just as he was leaving for the Hill steamer, to identify him. Mr. Sullivan replied that he knew him as Mr. Baker and as a fellow-passenger on the Alameda—that was all. "Mr. Baker did not get a loan from me at all as reported in the San Francisco papers," said Mr. Sullivan.

The San Francisco Globe of May 13 has a column story on the Baker episode. One paragraph says:

Baker is the son of C. W. Baker of the Chicago Live Stock exchange in Chicago, one of the wealthiest men in the stock business in the windy city. Long since his father has ceased meeting the obligations of the young man and the checks which were most recently issued by the interloper in the Wallace-Howard proposed marital venture are coming back to those in whose favor they were drawn with the rather discouraging "No Funds" sign stamped across their face in each case. Appeals to the father in Chicago have brought the repeated reply that the elder Baker will not be responsible for his son's acts or transactions and it is now that the district attorney has been notified of the facts in the matter.

The San Francisco Examiner also takes an interest in Baker's escapades and in the course of its article states that Baker's father supports the charge made that the man now here is a bigamist. The Examiner says in part:

The father of Raymond Baker, who is in Chicago, is authority for the statement that his son has a wife in that city from whom he has never been divorced.

R. M. Baker came to San Francisco three weeks ago. He represented himself as an automobile man and succeeded in passing a check for \$45 upon Milton Landis of the Hub Clothing Company, to whom he had a letter of introduction. The check proved worthless and when Landis sought Baker at the St. Francis Hotel the man was not there. The police have been unable to locate him.

ORGANIZE AID ASSOCIATION

The Maui Aid Association, affiliated with the Hawaii Evangelical Association, has been granted a charter, the incorporators named being H. P. Baldwin, D. C. Lindsay, H. A. Baldwin, Rev. R. B. Dodge, Rev. E. B. Turner, Rev. T. A. Waltrip, all of Maui, and Rev. Henry P. Judd of Honolulu.

The charter states that the association is organized for the purpose of rendering aid and assistance to churches and religious institutions affiliated with the Board of the Hawaii Evangelical Association, and to educational and charitable institutions of the county of Maui. The charter further declares that the association will aid kindred organizations in any part of the Territory, and is to possess the right of acquiring property not in excess of \$100,000, the corporate life of the association being fifty years. The board of trustees will consist of seven members, with offices located at Wailuku.

The bylaws provide that the Evangelical Association of Maui, Molokai and Lanai shall have the right to nominate two ministers to membership on the board of trustees, subject to the approval of the Hawaii Evangelical Association. The agent on Maui of the Hawaii Evangelical Association will be an ex-officio member of the board of trustees, and the officers of the association shall consist of a president, vice president, secretary, treasurer and auditor.

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The great pain relieving power of Chamberlain's Pain Balm is clearly shown in cases of sciatica and inflammatory rheumatism, both of which are extremely painful, but one application of this liniment gives relief and enables the sufferer to sleep, which in many instances he has not been able to do for several days. For sale by all dealers, Benson, Smith & Co., agents for Hawaii.

Commercial News

By P. R. Bartlett.

Labor conditions continue to exert a predominant influence on the stock market. As was noted last week, this influence has not been nearly as strong as was first expected, and, although there is no question about the situation tending to business quietude and hesitancy on the part of investors, it is also undoubted that the experience of the last two weeks confirms the opinion that the public is confident that the sugar interests are fully qualified to deal successfully with the situation as it is now presented.

The circulation of exaggerated and ill-considered reports of the prevailing labor difficulties has naturally had its effect on the mainland. San Francisco has responded to the tendency to overestimate the seriousness of the problem, and this has, of course, been reflected in the Stock Exchange quotations.

Confidence in the future is the keynote of the local situation. There has been a slight declining tendency noted in prices, but a number of stocks have continued active throughout the week.

The stock transactions for the week include the sales of 1250 shares of Olua at \$4.50 and 100 at \$4.00.

The sale of 1110 shares of Oahu Sugar Company at \$31.50 and 30 at \$31.25 also emphasizes the fact that the labor conditions are not having a very depressing effect.

Ewa has not been slighted during the course of the week, 15 shares going for \$28.00, 120 at \$28.25, and 35 at \$28.50.

Hawaiian Commercial and Sugar Company stock has also been on the active list. Three hundred and eighty-three shares of that security were taken at \$30.00 and 40 shares went at \$30.50.

According to the reports that have been received from the other islands there does not seem to be much prospect of an extension of the labor difficulties, although it is admitted that, in their extremity, the agitators "for revenue only" will not hesitate to involve as many plantations as possible in the labor unrest.

Will Take Up Loan.

One of the important features of the week is the statement that the Campbell Estate will take over the loan to the Kapiolani Estate Company, Ltd. from its present holders, the German Savings and Loan Society, of San Francisco. This transfer is pointed to as an indication of the good financial conditions now prevailing in Honolulu, and shows an ability to take up the loans with local money. The taking over of the Kapiolani Estate loan is in general line with the return of local securities to the Islands, most of which have been held in San Francisco and the returns of which is simplified by the conditions prevailing in the California commercial capital.

There was a noticeable movement in the stock of the Mutual Telephone company during the course of the week, incidental to the merger of that company and the wireless system. The committee that was appointed to consider the solution of the questions that arose in connection with the problem of amalgamation, has worked successfully. As already stated the committee has recommended that the Mutual Telephone company retain its charter, the franchise and other assets of the wireless being sold to it, and payment being made in stock of the Mutual, for which purpose the capital stock of the Mutual will be increased.

The question of the adoption of automatic system rests almost entirely upon the nature of the report that is submitted by Mr. Garley as a result of his investigations of the practical working of the system on the mainland. If Mr. Garley does not find that the automatic system could be adopted with profit in Honolulu, the present system will be improved and placed upon a basis that will mean a decided betterment in the service. All of the interests involved in the proposed merger are represented on the committee, and no difficulty is expected in reaching a final arrangement satisfactory to all.

Planning New Structures.

Building activity is generally a good basis on which to base an estimate of a community's progress and accordingly Honolulu is more than maintaining its usual rate in that connection. A number of new homes and several business structures will be erected in the near future and the architects are busy on the plans.

The usual amount of activity has been noted in real estate circles during the course of the week. The increasing popularity of the Kaimuki district as a residential section has been indicated in the transactions of the realty department of the Hawaiian Trust Company for the week. The volume. It is expected that a meeting will be held shortly at which final plans for Mr. Campbell's mission will be decided upon.

Ties From Japan.

According to mainland reports, Japanese white oak ties promise to become a factor in railroad construction in the United States.

The growing scarcity of American timber suitable for railroad ties has induced one of the largest Japanese importing companies to introduce Japanese white oak as a desirable foreign species to take the place of American white oak for railroad purposes," says an exchange. "Several of the Western roads have already purchased a large quantity of the Japanese white oak to be used in replacing worn-out ties along their rights of way."

"The increasing cost of all railroad ties has naturally led the railroad companies to desire to prolong the life of the species of wood used, by preservative methods, and only recently an application was made to the United States Forest Service to conduct experiments at their Berkeley testing station to determine the value and life of the Japanese oak timber when properly treated."

"This application brought up the interesting point as to whether or not the Forest Service would be allowed to company reports the sale of eight lots at Kaimuki."

Another Kaimuki realty transaction is reported by the Real Estate Exchange, that concerns having purchased eight acres from the trustees of the Gear, Lansing estate, and the property will be used as a park tract, some lots in which have already been sold.

One of the most important pineapple deals yet accomplished is the sale of the Haiku Fruit and Packing Company to the Hawaiian Pineapple Company, which now has a controlling interest in the concern. The successful completion of the deal places the only Maui cannery in the control of the Hawaiian Pineapple Company.

There will be no difficulty in securing thousands of Portuguese immigrants under the operation of the plans that are now being formulated, according to the statements of those who are familiar with the conditions now prevailing in the dominions of King Man-

uel. It is stated that "hard times" are now prevalent in Portugal, and that this is the most important reason for believing that willing immigrants to Hawaii can be had in any numbers. The Territorial Board of Immigration is continuing its work of gathering data bearing upon the questions in undertake experiments with foreign species of timber, inasmuch as the act under which these experiments are carried on specifically requires that only American-grown timbers shall be treated. The Forest Service found it necessary, owing to the pressure of other work, to decline to undertake the experiment, and therefore this point was not considered. It is estimated that there is a large supply of this white oak in Japan, and should its use for railroad ties prove satisfactory it is probable that a large market will be created for it in this country."

The statement that Bishop Park was included in the negotiations between the Brewer and Bishop estates in connection with the erection of a new business block was an error. It is authoritatively stated that Bishop Park is in no way involved in the negotiations.

Sales of the Week.

The records of the Stock Exchange for the week are as follows:

Sugar Stocks.

Ewa—15 at 28.00, 120 at 28.25, 35 at 28.50.
Hawaiian C. & S. Company—383 at 30.00, 40 at 30.50.
Oahu Sugar Company—30 at 31.25, 1110 at 31.50.
Olua—100 at 4.00, 1250 at 4.50.
Waialua—5 at 90.00, 5 at 91.00, 25 at 91.50.
Hawaiian Sugar Company—20 at 40.00.
Pioneer—97 at 165.
Paia—12 at 220.
Hawaiian Agricultural Company—25 at 180.
Koloa—45 at 152.50.
Industrials.
Mutual Telephone Co.—40 at 9.75, 232 at 9.00.
L. I. S. N. Co.—8 at 147.00.
O. R. & L. Co.—16 at 120.50.

Bonds.

\$4000 Waialua 5s at 100.00.

COL. PARKER'S PLANS FOR MANOA VALLEY

Colonel Samuel Parker, who has recently purchased the pretty McClannahan home in upper Manoa Valley, has informed a couple of the county supervisors that if the county can not at present afford to repair the road in Manoa to the upper end, he will be glad to foot the bill if the road is built by contract, and the county can pay him later on when it is flush. It is quite likely that this generous offer will be accepted.

It is said that Colonel Parker may send for his son Ernest Parker to come back to Honolulu to refurbish and redecorate his new home, which is to be made one of the show places of the suburbs, and a home of good fellowship.

PINEAPPLE INDUSTRY.

The pineapple growing and canning industry in the Hawaiian Islands is rapidly extending. Large shipments are made, especially to the United States proper. The amount of canned fruit (practically all pineapples) thus forwarded here in the calendar year 1908, amounted to \$721,859, against \$601,748 in 1907 and \$250,990 in 1906. The present acreage of pineapples in Hawaii is estimated at 4540 acres, from which 350,000 to 400,000 cases are expected for the year ending May 31, 1909. For the year ending March 31, 1908, the pack was about 190,000 cases, and only 90,000 cases for the previous twelve months. As an indication of the further extension of this industry the Honolulu Chamber of Commerce Annual says: Judging from the plantings that have been made which will fruit the following year, the pack for the year ending May 31, 1910, will run in the neighborhood of 550,000 cases, and if all those planning to plant pineapples during the coming summer carry their plans to maturity the output for the year ending May 31, 1911, would be likely to run to 1,000,000 cases.—S. F. Exchange.

Major Theodore Roosevelt, son of former President Roosevelt, will not serve as military aid on the staff of Governor W. of Connecticut. The latter reappointed the staff of former Governor Lilley as his own, with the exception of Major Roosevelt, who declined to serve.

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Soup and Fish

Cream of Barley.

Place one quart of light veal and chicken stock on the fire to boil. Mix up two tablespoonfuls of cream of barley with a little new milk, add this to the boiling soup, stirring it in while it boils, for a few minutes, then add one gill of thick cream, and strain. Serve with some French barley, which has been cooked, and added to the soup.

Veal Broth.

Boil gently four pounds of knuckle veal until all the good is out of the meat. Strain it and add one handful of rice. Let this cook in the broth. Add at the last minute a little chopped parsley, which has previously been scalded, season the broth with salt and pepper and serve.

Mutton Scotch Broth.

Take three scrags of mutton. Boil in cold water with onion, carrot, turnip, parsley, a stick of celery and a little salt. Take care to take the scum off at it rises. Boil till all the strength is out of the meat, then strain and remove all fat.

Place again on the fire with finely cut vegetables—leek, carrot and turnip—and two handfuls of pearl barley. Boil gently till cooked, add a little finely chopped parsley and some cutlets or pieces of boiled mutton. The barley must not be washed.

Creme Duchesse Soup.

Take a good stock of white meat—such as chicken or veal. Make a purée of green peas. Have ready some shredded sorrel and lettuce cooked in a little butter. Make the stock hot, adding the purée of peas. Pass all through a tammy (a straining cloth) and return to the fire. Add one gill of cream and the shreds of sorrel and lettuce. Serve with croutons.

Cream of Lettuce.

Take some cabbage lettuce, wash them well and cut them up. Let them cook in a little butter and a little mixed vegetable—carrot, leek and onion. When all is tender pass through a tammy and return to the fire. Add one gill of cream and a few shreds of lettuce. Serve with croutons.

Oysters a la New Club.

Take twelve nice sized oysters and beard them, also removing the small round hard substance. Then have some fresh bread crumbs mixed with some fine chopped parsley, roll the oysters well in the crumbs, then take an iron skewer and run the whole of them through the center, and lightly grill them. Season with a little pepper and salt to taste. Have ready some nice fried croutons cut into the size of a half dollar. Put one or two—not more—oysters on to each. Dish them with fried parsley in the center and serve very hot as an entree or as a savory.

Oyster Gratin.

Take some oysters and beard them. Put them in a stewpan and allow them just to come to the boil—sufficient to kill any germs—but not enough to allow the oysters to get hard. Strain them and lay two oysters on each of their own shells, which have been well cleaned and scalded in boiling water. Put over the oysters a few gratin bread crumbs which have been fried in butter. Place five or six shells on each plate, and serve one plate to every guest at the commencement of dinner.

Cockles of Oysters.

Put twelve oysters in a stewpan with their liquor. Then put them on the fire just to boil up. Skim this well and then strain and beard the oysters and put them aside. Put into a stewpan a piece of fresh butter about the size of a walnut; mix in a dessertspoonful of flour; when it is well worked, pour in very carefully the liquor from the oysters, adding a very little new milk and the yolks of two eggs. Then put together. Fill your two cockle shells, in the oysters and mix all lightly to and over the top put some bread crumbs and two or three very small pats of fresh butter to help the gratin. Put the shells into a rather sharp oven and serve very hot.

Lobster au Gratin.

Take one medium sized cooked lobster, cut the shell in half, also the head. Take out the meat, reserving the four pieces of shell. Chop the lobster very fine. Make a creamy Bechamel sauce, season it with pepper and salt. Add a little live spawn passed through with butter to color. Stir in the fish. Place over the fire for a few minutes. Add two tablespoonfuls of thick cream, and when all is well mixed fill in your shells and sprinkle them over with bread crumbs. Add some small pieces of butter on the top and place them in the oven to gratin. Serve with fried parsley very hot for lunch.

Lobster Cutlets—Victoria.

Remove the meat from a well-cooked lobster. Cut it into small pieces. Make a good lobster sauce with cream. Place the pieces into it and season with salt, cayenne, a little cooked chopped mushroom, onion and parsley. Cook it all together, stirring it well. Turn it out of the pan and let it cool. Make it into rissole cutlets, dip in butter and bread crumbs and fry. Serve the cutlets with fried parsley in the center.

Trout a la Montagnarde.

Clean the fish for an hour in cold water. Then boil it on a brisk fire in

a pan in which you have poured a bottle of hock or moselle with three onions, a bouquet of herbs, six cloves, a very little cayenne—garlic is the true thing—a few bay leaves and some butter well worked up with flour. Take out the onions and herbs and serve the fish in the remainder of the liquor, adding some scalded parsley.

Filets of Sole Monte Carlo.

Line the bottom of a gratin dish with nicely seasoned spinach, then lay on the top of the spinach as many filets as you require. Make a thin rich Bechamel sauce with plenty of cream. Sprinkle the fish with a lot of grated cheese (Parmesan). Pour the sauce over it and sprinkle another layer of Parmesan cheese. Put three or four tiny bits of butter on the top and bake a nice brown color.

Trout or Whittings Meuniere.

Butter a dish and put your trout or whiting in it. Season with salt, pepper and a little lemon. Cover with a buttered paper, cook it in the oven. When sufficiently cooked remove the skin on both sides. Put it back on to the dish in which the fish has been cooked. Add a little meat glaze. Let it boil and take the meat from the fire. Add butter by little bits, stirring the sauce with a spoon. Add a little lemon and chopped parsley, pour this over the dish and serve.

For Kipperd Salmon.

Coarse salt and brown sugar in equal proportions, a teaspoonful of ground saltpeper to a fish about sixteen or eighteen pounds weight, a little less or more according to size of fish. Let it lie on the fish for two days and two nights at least, then stick fish and hang up to dry, but not before a strong sun.

Salmon Pie.

Take slices of raw salmon half an inch thick. Put coarse black pepper between them and a pinch of salt. Cover with pie crust—bake and eat cold.

Chicken Pie.

Take one good fowl and cut it into neat joints—four hard boiled eggs, six chicken livers, a little chopped parsley and a little chopped fresh mushroom. Take a deep pie dish and line it with thin slices of streaky bacon, then put in, in layers, the chicken and different things until the dish is full, then pour in some good chicken stock. Lastly, cover it with slices of bacon, and a crust made of good puff paste. Bake for two hours, run off the gravy and remove the fat, then return the gravy and serve.

Chicken a l'Americaine.

Take a young fowl and stuff it with a stuffing of bread crumbs lightly cooked in butter—with pounded sage, some beef suet and seasoning, and the yolk of one egg to bind. Wrap the fowl in slices of bacon and roast it. Serve the fowl with slices of grilled bacon and a good bread sauce made with cream.

Rabbits a la Creme.

Truss a pair of young rabbits. Soak them in milk and water to keep them white, drain and dredge them over with flour, pepper and salt. Bake well with butter. When nearly cooked add half a pint of cream to the butter you have basted with. Dredge over with flour till it forms a crust. Dish and pour the hot cream round.

Indian Curry.

Take three large Spanish onions, chop them very fine, put them into a vegetable pan to fry in oil. Let them brown. When cooked add one pint of milk and one pint of cream and a little lemon juice. Cook all together until ready to pass through the wire sieve. When this is done add two tablespoonfuls of the best Indian curry powder and half a small teaspoonful of tamaric powder. Mix well and return it into the same pan. Then place your joints or pieces of chicken in the same and let it cook gently, skimming off the oil as it rises. Season to taste and serve with boiled rice in a separate dish. This curry is good either hot or cold. The rice should be carefully boiled and drained so that each grain is separate.

Split Partridges.

Split the partridge, pepper well, dip in oil (plenty of it), and boil it. Add a little butter in a plate, rub the partridge well in the butter, and serve between two plates.

Grouse or Game Souffle.

Take the breasts of two birds or equivalents that have been cooked, pound them in a mortar with two ounces of fresh butter and a very little core of onion. Rub this through a sieve and add four eggs, the white beaten up to a white froth. Season lightly with salt and a little cayenne pepper. Twenty minutes will bake this in a quick oven. To be served as hot as possible.

Cherry Sauce for Hot Tongue.

One tablespoonful of red currant jelly—melted—one wineglass of port wine, one of claret, a little whole Lucknow chutney, two large spoonfuls of brown sauce, the juice of three oranges and of one lemon, and a little cayenne pepper—boil all together for half an hour—when reduced to one-half the quantity, strain through muslin and add some stoned bottled cherries, put it in a sauce-boat and serve hot with the tongue.